

PICHET

Cocktail To Start

Paloma

Olmecca Altos Tequila, Grand Marnier Liqueur, Lime, Grapefruit Soda 13

OR

Early 30's

Gunpowder Gin, Maraschino Pear, Absinthe, Raspberry, Lime 13

Starters

Cured Organic Salmon, Horseradish Cream, Crab, Smoked Potato, Pickled Cucumber

1A, 4, 7, 8, 13

Bluebell Falls Goat's Cheese, Baked Figs, Toasted Brioche, Pistachio

1A, 3 (Pistachio), 4, 7, 11, 12, 13

Glazed Beef Short Rib, 24 Month Aged Parmesan Agnolotti

1A, 4, 9, 13

Spiced Chestnut Soup, Poached Quince, Roasted Artichoke

3 (Chestnut), 4, 13

Mains

Confit Pork Belly, Tenderstem Broccoli, Fried Polenta, Chimichurri

4, 9, 11, 12, 13

John Stone Beef Sirloin, Jerusalem Artichoke, Glazed Maitakes, Cavolo Nero, Smoked Bordelaise (€4 supplement)

1A, 4, 7, 9, 12, 13

Mushroom Pithivier, Truffle and Knockanore Sauce, Organic Irish Leaf Salad

1A, 4, 7, 10, 13

Roasted Hake, Celeriac Veloute, Seaweed Buttered Grilled Pointy Cabbage, Mussels

6, 8, 9, 13

Desserts

White Chocolate Bavarois, 70% Chocolate Mousse, Salted Caramel, Tonka Bean Ice Cream

1A, 4, 7, 13

Carrot Cake, Spiced Raisins, Walnut Crumble, Cream Cheese

1a, 3(Almond, Walnut) 4, 7, 13

Vanilla and Passionfruit Cheesecake, Mango Sorbet

1a 4 7 13

Selection of Cheese, Homemade Spiced Pear Chutney, Sheridans Brown Bread Crackers (€3 supplement)

1A, 4, 11, 13. 14

Some of our dishes contain the allergens listed below.

1 Cereals Containing Gluten 1A Wheat, 1B Rye, 1C Barley, 1D Oats, 1E Durum, 2. Peanuts, 3. Nuts (Almonds, Pistachio, Walnut, Hazelnut) 4. Milk, 5. Crustaceans, 6. Molluscs, 7. Eggs, 8. Fish, 9. Celery, 10. Soy, 11. Sesame Seeds, 12. Mustard, 13. Sulphur Dioxide & Sulphites, 14. Lupin

Origin of Beef: Irish; Suppliers: John Stone, McLoughlin Butchers

A 12.5% discretionary service charge will be added to tables of 5 or more and are shared amongst our staff.

